



A Warm Welcome

Jim, Jessie and the team welcome you to the Plough, a small family run business striving for perfection, where we have lots to offer. Whether its a family celebration, a business meeting or a romantic night for two we can cater for it all.

Here at The Plough, we strive to accommodate the dietary needs and preferences of all our valued guests. However, please be aware that our menu items may contain or come into contact with common allergens, including but not limited to: milk and dairy products, eggs, wheat and gluten-containing grains, soy, fish and shellfish, peanuts, tree nuts, sesame seeds, mustard and sulphites. While we take precautions to prevent cross-contamination, we cannot guarantee that our dishes are completely free from allergens. Our kitchen handles various ingredients, and there is always a risk of trace amounts of allergens being present in any dish.

If you have a severe allergy or dietary restriction, we strongly advise you to inform our staff before placing your order. Our team will do their best to accommodate your needs and provide you with accurate information about our menu items. However, please note that we cannot guarantee the absence of allergens due to the shared cooking and preparation areas in our kitchen. It is therefore essential for guests with allergies to exercise their own judgment and take necessary precautions when dining with us.

Please note that any modifications or substitutions made to our menu items may alter their allergen content. Therefore, it is crucial to communicate your requirements clearly to our staff to ensure your safety and satisfaction.

We appreciate your understanding and co-operation in helping us provide a safe dining experience for all our guests. If you have any questions or concerns regarding allergens, please feel free to speak with a member of our senior team, who are happy to help.

Thank you for choosing The Plough. We look forward to serving you!





THE PLOUGH

Restaurant Menu

Starters

Local Asparagus 10.95
Parmesan toast, Champagne butter sauce, cured egg yolk, sourdough, Parma ham & chive oil
(Vegetarian option available)

Garden Pea & Fresh Mint Velouté 9.50
Served with, croutons, sea salt, peashoots, fresh bread & butter (v)

Scottish Smoked Salmon 11.95
Mackerel mousse, cucumber & watercress salad with dill, apple cider vinegar dressing, fresh bread & butter

Korean Pork Belly Strips 10.95
Slow roasted belly pork, Korean sticky barbecue glaze, sesame, spicy onion, pak choi & puffed rice

Sharer

Meat Grazer Sharer 20.95
Cured meats, chorizo, Brixworth pâté, olives, hummus with a selection of fresh breads, Cumberland sauce & onion chutney

Bread & Olives 7.95/13.95
Hummus, garlic & herb marinated olives, black olive tapenade, olive oil & Italian balsamic (v)
For 1 or 2

Classics

Jim's Beef and Guinness Pie 19.95
Slowly braised local beef in a crispy tortilla parcel, tenderstem broccoli, roasted new potatoes, confit garlic & thyme with beef dripping gravy

Beer-battered Haddock 16.95
Hand-cut chips, crushed petit pois, pea purée, homemade tartar, lemon wedge, salt & vinegar powder

Mains

Garlic and Thyme Chicken 18.95
Butter fried sauteed chicken strips with, parmesan fries, dressed watercress and baby leaf salad

Superfood Salad 18.95
Avocado, sweet potato, quinoa, kale, tenderstem, spiced toasted seeds, pecans, baby leaf with lemon and tahini dressing
Extra chicken (4.00) or prawns (4.50)

Roasted Local Lamb Rump 29.95
Provençal ratatouille, lime & mint yoghurt, sun dried tomatoes, toasted cumin, local asparagus & pan juices

Tomato and Mozzarella Parcel 18.95
Marinated olives, basil & baby mozzarella wrapped in a crisp parcel, served with mediterranean vegetables, red pepper coulis & new potatoes (v)

King Prawn Linguine 21.95
Sauteed garlic king prawns, linguine, bouillabaisse sauce, cherry vine tomatoes, samphire, spinach, parmesan & garlic flatbread





Burgers

Served with Plough fries, tomato, lettuce & red onion

8oz Angus Beef	16.95	Jerk Spiced Chicken	16.95	Halloumi	15.95
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Smoked cheddar, crispy onions, coleslaw, gherkin & red onion marmalade

Aunt Mae's Hot sauce, coleslaw & blowtorched charred corn

Homemade hummus with a red pepper salsa & coleslaw (v)

Falafel & Spinach Quarter Pounder 15.95

Plant brioche bun, cumin, & garlic mayo (ve)

Upgrades

Add bacon	2	Sweet potato fries	1.50
Extra patty	5	Truffle fries	1.50
Extra chicken breast	4	Loaded fries	2.50

Ciabattas

Served with homemade coleslaw & dressed salad

Tiger King Prawn	15.95	Local Steak	15.95	Smokey Bacon	12.95
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Avocado, smoked paprika mayonnaise with dressed salad leaves

Truffle-infused mayonnaise, topped with caramelised red-onion marmalade

Gratinated French brie & cranberry sauce

Honey Mustard Ham	12.95	Roasted Pepper	12.95
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Mustard mayonnaise & honey dressed baby leaf salad

Hummus, tomato salsa and baby leaf (v)

Children's Meals

Cheese Burger	8.50	Chicken Nuggets	8.50	Battered Fish Goujons	8.50
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Served with Plough fries & homemade coleslaw

Homemade chicken strips coated in a light batter, with Plough fries and salad

Fresh haddock strips coated in light batter, with Plough fries & peas

Childrens Sides

Carrotsticks	2.50
Cucumber sticks	2.50
Baked beans	2.50
Garden peas	2.50

Sides

Olives	4.50	Plough fries	3.50
Tenderstem broccoli	4.00	Sweet potato fries	3.95
Dressed side salad	2.95	Truffle & parmasen fries	5.00
Halloumi fries	5.95	Bacon & cheese loaded fries	5.00



THE PLOUGH

Dessert Menu

Sweets

Lemon Duo 8.95	Bueno, Biscoff & Hazelnut Torte 8.95	Strawberry & Cream, Maple Syrup Pancake Tacos 8.50
Lemon drizzle sponge, homemade nanny Julies, lemon meringue ice cream, lemon curd and crushed meringue.	Whipped biscoff cheesecake, toasted hazelnut ganache, topped with kinder bueno and lotus biscoff.	Fresh British strawberries, chantilly cream, strawberry ripple gelato & berry coulis
Affogato Al Caffè 11.95	Plough Cheeseboard 11.95	Ice-cream & Sorbet 2.50
Vanilla pod gelato, homemade shortbread, espresso & Irish cream	A selection of speciality soft, hard & blue cheese, apple & raisin chutney with celery, grapes & crackers	Ice-cream - Sorbet - Vanilla Mango Chocolate Raspberry Strawberry Salted caramel Pistachio Passion fruit Vegan vanilla

Mini desserts

Strawberry Eton Mess 6.95	Hot Fudge Sundae 6.95
Chantilly cream, meringue fresh strawberries and fruit coulis	Vanilla bean ice cream and hot chocolate brownie, fudge sauce (ve)

Coffee & Hot Drinks

Espresso based drinks made with 'Well Roasted' coffee beans, for a rich, chocolaty & full-bodied flavour

Double Espresso	3.50	Callebaut 60% Hot Choc	3.00
Americano	3.80	With Cream & Marshmallows	+0.80
Cappuccino	4.40	Chai Latte	3.55
Latte	4.15	English Breakfast	1.95
Flat white	4.15	Earl Grey & Cornflower Petals	2.20
Cortado	4.10	Peppermint	2.20
Macchiato	4.10	Green Tea & Japanese Cherry	2.20
Mocha	3.50	Red Berry Crush	2.20
Floater with double cream	4.30	Camomile	2.20
Liqueur coffee with double cream	8.00		

All of our coffees are available as decaffeinated and can be made with either soya or oat milk alternatives.

Our teas are all brewed using loose leaf Brodies Teas, for a fresh, vibrant flavour





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How to order outside ?

- Find a Table in the courtyard and take note of the table number.
- Access the menus via the barcode located at the bottom of this page, the menu is also located on this notice board outside.
- Once you've decided on the food and/or drinks you want make your way to the bar to place your order, if ordering food we will require your table number.
- We don't offer table service in the courtyard or tabs so all food and drink will need paying for at the bar when ordered.
- You will find all the cutlery and condiments you require for your meal in the front entrance, please help yourself on the way back to your table.
- Please return to the bar should you wish to order more drinks or desserts.

Allergens

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Lunch served between 12:00pm -2:30pm Wednesday - Saturday

Dinner served Between 5:00pm -9:00pm Wednesday - Saturday

Sunday 12:00pm - 4:30pm

Scan the barcodes to access both our drinks and food menus

